

20 Chapel is a neighborhood restaurant focused on the art of simple cooking over fire, using the finest produce.

Snacks

Milk Bread, CopperTree Farms Butter	12
David Blackmore Basturma, Nullamunjie EVOO	20
Potato Wedges, CopperTree Farms Creme Fraiche, Chilli Jam	18
Mooloolaba Prawn Cutlets, Zuni Pickles (2pcs)	26
Potato Scallops, Tonkatsu Steak Tartare(2pcs)	24

Entrees

Bluefin Tuna 'Kokoda', Sweet Potato, Coconut, Sago	37
Grilled Baby Octopus, Romesco, Leek, Macadamia	34
Cavatelli, Blackmore Wagyu 'White Bolognese' (Contains Speck)	25

Mains

Pumpkin Agnolotti, Sage Butter, Charred Pumpkin	42
Bluefin Tuna Steak, Salmoriglio (<i>Served Rare</i>)	56
David Blackmore Wagyu Brisket, Soy Glaze, Yuzu Crema	58

Steaks

Served with Korean BBQ Sauce and Jalapeno Hot Sauce

Southern Ranges Scotch Fillet 350g, Hereford, Grass Fed, VIC	85
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Dry Aged David Blackmore Wagyu MBS 9+, Pasture Fed, VIC

Feather Round 240g 26 days	65
Top Round 240g 26 days	55
Tri Tip 240g 26 days	75
Sirloin on the bone 550g 26 days	240

Sides

Green Salad, Mustard Vinaigrette	10
Grilled Green Beans, Lemon, Almonds, Olive Oil	16
Smashed Cucumber Salad, Black Vinegar Dressing	12
Grilled Corn Puree, Chipotle, Manchego Cream	16
Pine Mushrooms, Jerusalem Artichoke Purée, Rosemary, Pangrattato	18
Chips, Oregano Salt	12
Wagyu Gravy	10

All credit and debit cards incur a surcharge at the rate of your provider.
 Tables of 7 and over incur a 10% discretionary service charge. Sunday Surcharge 10%.
 Public Holiday Surcharge 15%